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DE68-04333A-00

# Microwave Oven

## User manual

MS28J5255\*\*

Please be advised that the Samsung warranty does NOT cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance.



SAMSUNG



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# Using this user manual

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You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contains valuable information on cooking with your microwave oven:

- Safety precautions
- Suitable accessories and cookware
- Useful cooking tips
- Cooking tips

## The following symbols are used in this User Manual:

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### **WARNING**

Hazards or unsafe practices that may result in **severe personal injury or death**.

### **CAUTION**

Hazards or unsafe practices that may result in **minor personal injury or property damage**.

### **NOTE**

Useful tips, recommendations, or information that helps users manipulate the product.



# Safety instructions

## IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

MAKE SURE THAT THESE SAFETY PRECAUTIONS ARE OBEYED AT ALL TIMES.

BEFORE USING THE OVEN, CONFIRM THAT THE FOLLOWING INSTRUCTIONS ARE FOLLOWED.

### Microwave function only

**WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

**WARNING:** It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

**WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.

This appliance is intended to be used in household only and it is not intended to be used such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential environments;
- bed and breakfast type environments.

**WARNING:** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.



# Safety information

**WARNING:** This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.

Only use utensils that are suitable for use in microwave ovens.

When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

If smoke is emitted (observed), switch off or unplug the appliance and keep the door closed in order to stifle any flames.

**WARNING:** Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

**WARNING:** The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.

The oven should be cleaned regularly and any food deposits removed.



Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

The appliance should not be cleaned with a water jet.

This oven should be positioned proper direction and height permitting easy access to cavity and control area.

Before using the your oven first time, oven should be operated with the water during 10 minute and then used.

If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.

The microwave oven has to be positioned so that plug is accessible.



# Safety information

The microwave oven is intended to be used on the counter top (freestanding) use only, the microwave oven shall not be placed in a cabinet.

## Oven function only - Optional

**WARNING:** When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

**WARNING:** Accessible parts may become hot during use. Young children should be kept away.

A steam cleaner is not to be used.

**WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

**WARNING:** The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements.

Children less than 8 years of age shall be kept away unless continuously supervised.



This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

The temperature of accessible surfaces may be high when the appliance is operating.

The door or the outer surface may get hot when the appliance is operating.

Keep the appliance and its cord out of reach of children less than 8 years.

Appliances are not intended to be operated by means of an external timer or separate remote-control system.

## General safety

### **⚠ WARNING**

Only qualified staff should be allowed to modify or repair the appliance.

Do not heat liquids and other food in sealed containers for microwave function.

For your safety, do not use high-pressure water cleaners or steam jet cleaners.

Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on unlevel ground.

This appliance must be properly grounded in accordance with local and national codes.

Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.

Do not pull or excessively bend or place heavy objecton the power cord.



# Safety information

In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.

Do not touch the power plug with wet hands.

Do not turn the appliance off by unplugging the power plug while an operation is in progress.

Do not insert fingers or foreign substances. If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.

Do not apply excessive pressure or impact to the appliance.

Do not place the oven over a fragile object such as a sink or glass object.

Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.

Ensure that the power voltage, frequency and current are the same as those of the product specifications.

Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.

Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.

Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.

Do not pour or directly spray water onto the oven.

Do not place objects on the oven, inside or on the door of the oven.

Do not spray volatile material such as insecticide onto the surface of the oven.

Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.

Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.

**WARNING:** Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating.

In the event of scalding, follow these FIRST AID instructions:

- Immerse the scalded area in cold water for at least 10 minutes.
- Cover with a clean, dry dressing.
- Do not apply any creams, oils or lotions.



Do not put the tray or rack in water shortly after cooking because it may cause breakage or damage of the tray or rack.

Do not operate the microwave oven for deep fat frying because the oil temperature cannot be controlled. This could result in a sudden boil over of the hot liquid.

**⚠ CAUTION**

Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc.

Remove wire twist ties from paper or plastic bags.

Reason: Electric arcing or sparking may occur and may damage the oven.

Do not use your microwave oven to dry papers or clothes.

Use shorter times for smaller amounts of food to prevent overheating and burning food.

Do not immerse the power cable or power plug in water and keep the power cable away from heat.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts inshells, tomatoes etc.

Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.

Always use oven mitts when removing a dish from the oven to avoid unintentional burns.

Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.

Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.

Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally.

Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.)

Take care when connecting other electrical appliances to sockets near the oven.



# Safety information

## Precautions to avoid possible exposure to excessive microwave energy. (Microwave function only)

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

- A.** Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.
- B.** Do NOT place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.
- C.** Do NOT operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:
  - 1)** door (bent)
  - 2)** door hinges (broken or loose)
  - 3)** door seals and sealing surfaces
- D.** The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Samsung will charge a repair fee for replacing an accessory or repairing a cosmetic defect if the damage to the unit and/or damage to or loss of the accessory was caused by the customer. Items this stipulation covers include:

- A.** A dented, scratched, or broken door, handle, out-panel, or control panel.
- B.** A broken or missing tray, guide roller, coupler, or wire rack.
- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at [www.samsung.com](http://www.samsung.com).
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.

## Product group definition

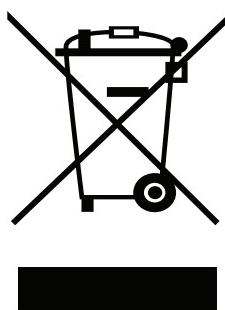
This product is a Group 2 Class B ISM equipment. The definition of group 2 which contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and EDM and arc welding equipment.

For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

## Protection de l'environnement

Prenez soin de déposer l'emballage de votre appareil dans un centre de recyclage de type point vert. 

## Correct Disposal of This Product (Waste Electrical & Electronic Equipment)



(Applicable in countries with separate collection systems)

This marking on the product, accessories or literature indicates that the product and its electronic accessories (e.g. charger, headset, USB cable) should not be disposed of with other household waste at the end of their working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate these items from other types of waste and recycle them responsibly to promote the sustainable reuse of material resources.

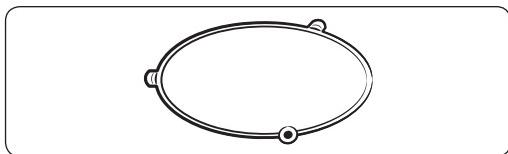
Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take these items for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product and its electronic accessories should not be mixed with other commercial wastes for disposal.

# Installation

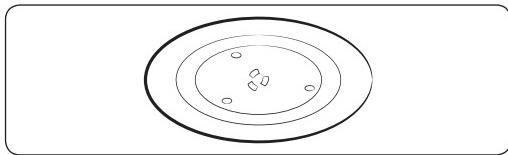
## Accessories

Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.



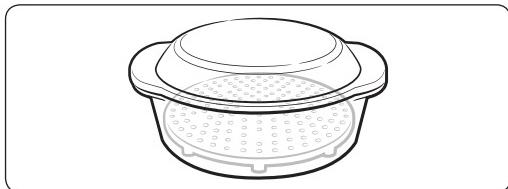
**01 Roller ring**, to be placed in the centre of the oven.

**Purpose:** The roller ring supports the turntable.



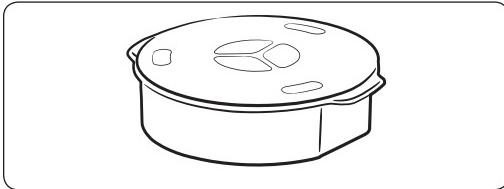
**02 Turntable**, to be placed on the roller ring with the centre fitting to the coupler.

**Purpose:** The turntable serves as the main cooking surface; it can be easily removed for cleaning.



**03 Glass steamer** see page 37.

**Purpose:** The glass steamer when using healthy steam function.



## 04 Plate warming bowl see page 38 to 40.

**Purpose:** The plate warming bowl when using the plate warming function in warming mode.

### IMPORTANT

**DO NOT** operate the microwave oven without the roller ring and turntable.

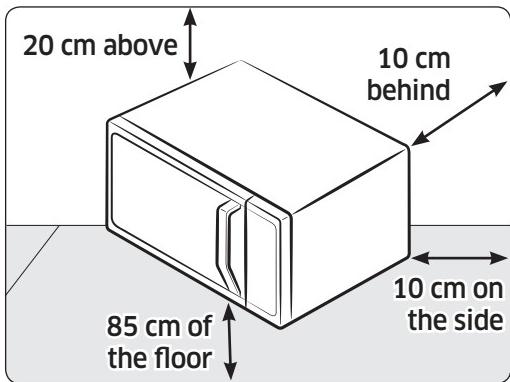
### IMPORTANT

**DO NOT** operate the **Microwave**, **Grill** and **Combi** mode with plate warming bowl. Only use for plate warming function.

Operation Mode	Plate Warming	MW
Plate warming bowl	O	X

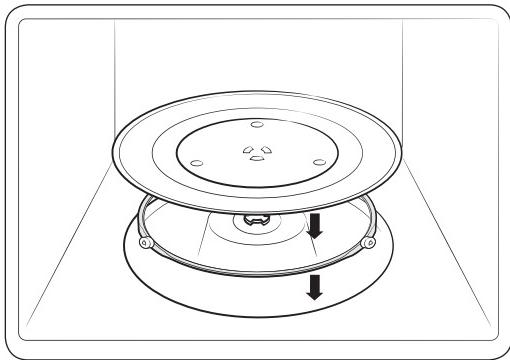
# Installation

## Installation site



- Select a flat, level surface approx. 85 cm above the floor. The surface must support the weight of the oven.
- Secure room for ventilation, at least 10 cm from the rear wall and both sides, and 20 cm from above.
- Do not install the oven in hot or damp surroundings, such as next to other microwave ovens or radiators.
- Conform to the power supply specifications of this oven. Use only approved extension cables if you need to use.
- Wipe the interior and the door seal with a damp cloth before using your oven for the first time.

## Turntable



Remove all packing materials inside the oven. Install the roller ring and turntable. Check that the turntable rotates freely.

# Maintenance

## Cleaning

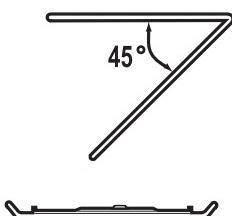
Clean the oven regularly to prevent impurities from building up on or inside the oven. Also pay special attention to the door, door sealing, and turntable and roller ring (applicable models only).

If the door won't open or close smoothly, first check if the door seals have built up impurities. Use a soft cloth in soapy water to clean both the inner and outer sides of the oven. Rinse and dry well.

### To remove stubborn impurities with bad smells from inside the oven

- 1.**With an empty oven, put a cup of diluted lemon juice on the centre of the turntable.
- 2.**Heat the oven for 10 minutes at max power.
- 3.**When the cycle is complete, wait until the oven cools down. Then, open the door and clean the cooking chamber.

### To clean inside swing-heater models



To clean the upper area of the cooking chamber, lower the top heating element by 45° as shown. This will help clean the upper area. When done, reposition the top heating element.



# Maintenance

## ⚠ CAUTION

- Keep the door and door sealing clean and ensure the door opens and closes smoothly. Otherwise, the oven's lifecycle may be shortened.
- Take caution not to spill water into the oven vents.
- Do not use any abrasive or chemical substances for cleaning.
- After each use of the oven, use a mild detergent to clean the cooking chamber after waiting for the oven to cool down.

## Replacement (repair)

## ⚠ WARNING

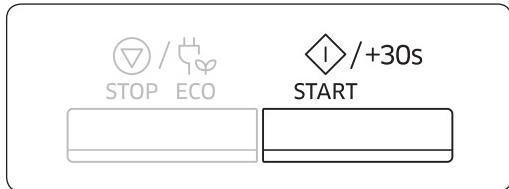
This oven has no user-removable parts inside. Do not try to replace or repair the oven yourself.

- If you encounter a problem with hinges, sealing, and/or the door, contact a qualified technician or a local Samsung service centre for technical assistance.
- If you want to replace the light bulb, contact a local Samsung service centre. Do not replace it yourself.
- If you encounter a problem with the outer housing of the oven, first unplug the power cord from the power source, and then contact a local Samsung service centre.

## Care against an extended period of disuse

- If you don't use the oven for an extended period of time, unplug the power cord and move the oven to a dry, dust-free location. Dust and moisture that builds up inside the oven may affect the performance of the oven.

# Quick look-up guide

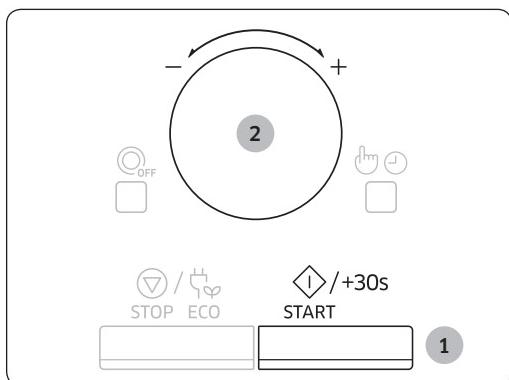


## If you want to cook some food.

Place the food in the oven. Press the **START/+30s** button.

**Result:** Cooking starts. When it has finished.

- 1) The oven beeps 4 times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.

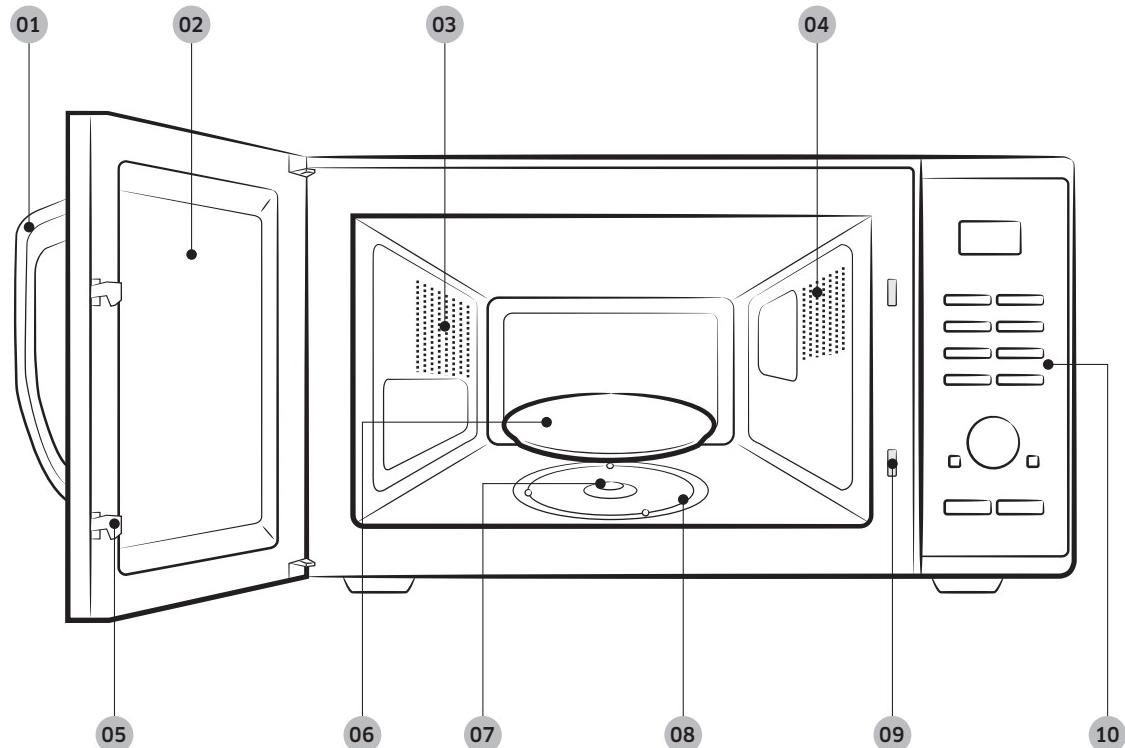


## If you want to add an extra 30 seconds.

1. Press the **START/+30s** button one or more times for each extra 30 seconds that you wish to add.
2. By turning the **Dial Knob**, You can set the time as you want.

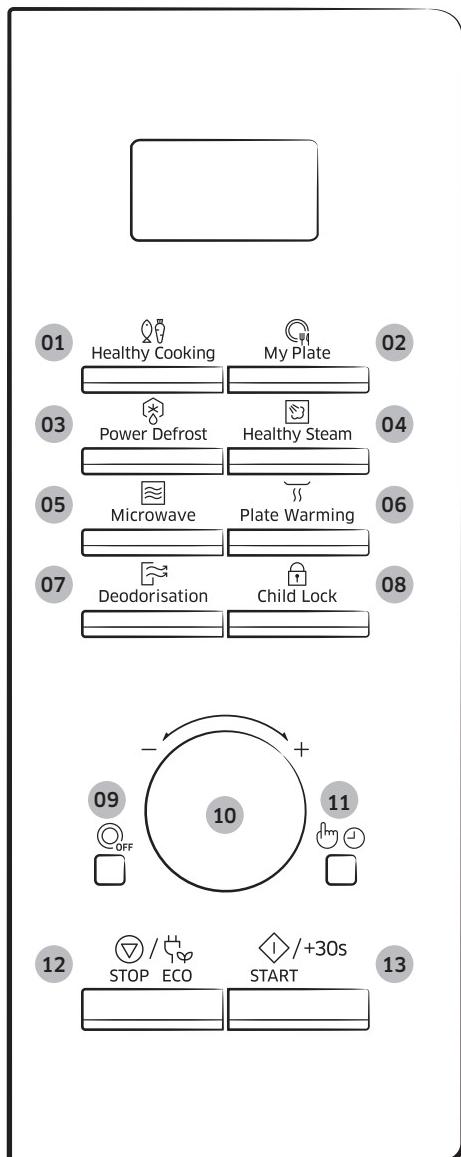
# Oven features

## Oven



- |           |                   |           |                         |           |                        |
|-----------|-------------------|-----------|-------------------------|-----------|------------------------|
| <b>01</b> | Door handle       | <b>04</b> | Light                   | <b>07</b> | Coupler                |
| <b>02</b> | Door              | <b>05</b> | Door latches            | <b>08</b> | Roller ring            |
| <b>03</b> | Ventilation holes | <b>06</b> | Turntable               | <b>09</b> | Safety interlock holes |
|           |                   |           | <b>10</b> Control panel |           |                        |

## Control panel



- 01** Healthy Cooking Button
- 02** My Plate Button
- 03** Power Defrost Button
- 04** Healthy Steam Button
- 05** Microwave Button
- 06** Plate Warming Button
- 07** Deodorisation Button
- 08** Child Lock Button
- 09** Turntable On/Off Button
- 10** Dial Knob (Weight/Serving/Time)
- 11** Select/Clock Button
- 12** Stop/Eco Button
- 13** Start/+30s Button

Oven features

# Oven use

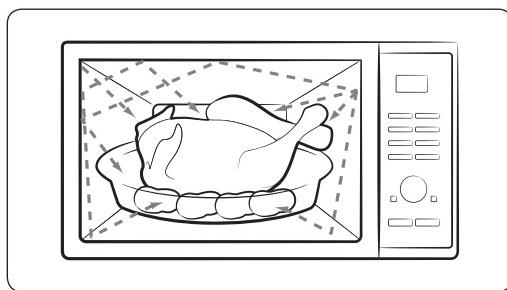
## How a microwave oven works

Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

You can use your microwave oven to:

- Defrost
- Reheat
- Cook

Cooking principle.



**1.** The microwaves generated by the magnetron reflected at cavity and are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.

**2.** The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.

**3.** Cooking times vary according to the container used and the properties of the food:

- Quantity and density
- Water content
- Initial temperature (refrigerated or not)

### **IMPORTANT**

As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:

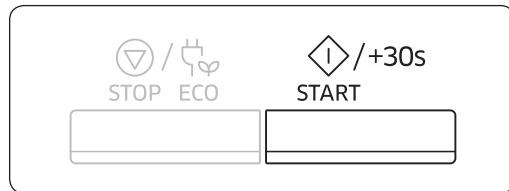
- Even cooking of the food right to the centre.
- The same temperature throughout the food.

## Checking that your oven is operating correctly

The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled "Troubleshooting" on the page 45 to 49.

### NOTE

The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum (100 % - 1000 W) is used, the water takes longer to boil.



Open the oven door by pulling the handle on the right side of the door.  
Place a glass of water on the turntable.  
Close the door.

Press the **START/+30s** button and set the time to 4 or 5 minutes, by pressing the **START/+30s** button the appropriate number of times.

**Result:** The oven heats the water for 4 or 5 minutes.  
The water should then be boiling.

# Oven use

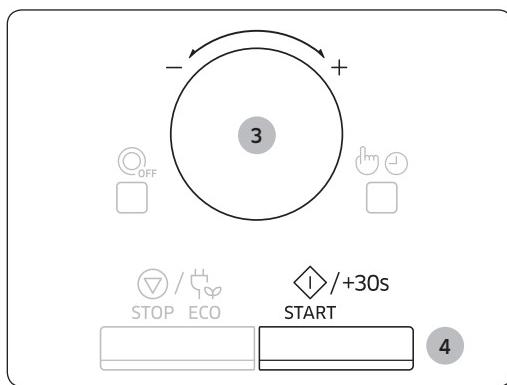
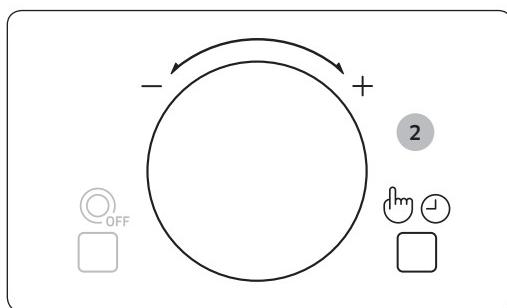
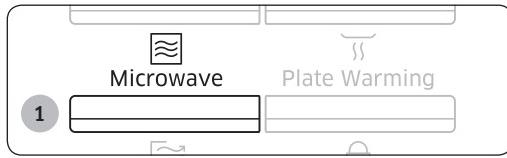
## Cooking/Reheating

The following procedure explains how to cook or reheat food.

### **IMPORTANT**

ALWAYS check your cooking settings before leaving the oven unattended.

Open the door. Place the food in the centre of the turntable. Close the door. Never switch the microwave oven on when it is empty.



**1.** Press the **Microwave** button.

**Result:** The 1000 W (Maximum cooking power) indications are displayed:  
 (microwave mode)

**2.** Select the appropriate power level by turning the **Dial Knob**. (Refer to the power level table.) And then press the **Select/Clock** button.

**3.** Set the cooking time by turning the **Dial Knob**.

**Result:** The cooking time is displayed.

**4.** Press the **START/+30s** button.

**Result:** The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished.

1) The oven beeps 4 times.

2) The end reminder signal will beep 3 times (once every minute).

3) The current time is displayed again.

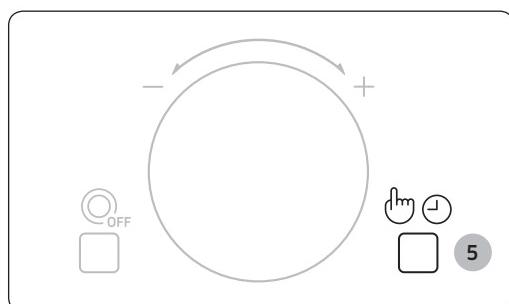
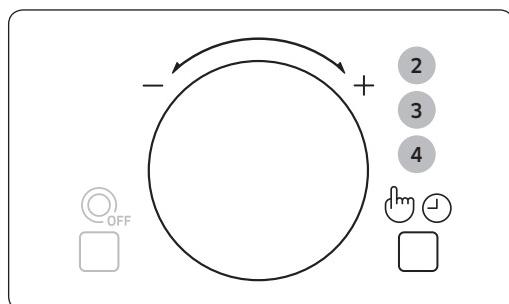
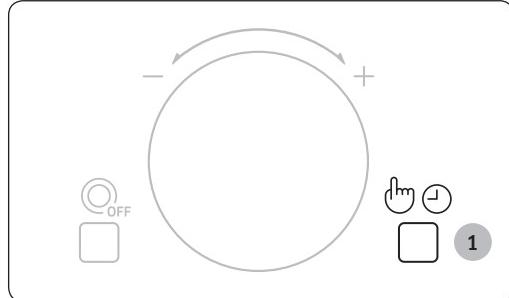
## Setting the time

When power is supplied, "88:88" and then "12:00" is automatically displayed on the display. Please set the current time. The time can be displayed in either the 24-hour or 12-hour notation. You must set the clock:

- When you first install your microwave oven
- After a power failure

### NOTE

Do not forget to reset the clock when you switch to and from summer and winter time.



1. Press the **Select/Clock** button.

2. Set the 24-hour or 12-hour notation by turning the **Dial Knob**. And then press the **Select/Clock** button.

3. Turn the **Dial Knob** to set the hour. And then press the **Select/Clock** button.

4. Turn the **Dial Knob** to set the minute.

5. When the right time is displayed, press the **Select/Clock** button to start the clock.

**Result:** The time is displayed whenever you are not using the microwave oven.

# Oven use

## Power levels and time variations

The power level function enables you to adapt the amount of energy dissipated and thus the time required to cook or reheat your food, according to its type and quantity. You can choose between six power levels.

Power level	Percentage	Output
FULL	100 %	1000 W
HIGH	85 %	850 W
MEDIUM HIGH	60 %	600 W
MEDIUM	45 %	450 W
MEDIUM LOW	30 %	300 W
DEFROST	18 %	180 W
LOW/KEEP WARM	10 %	100 W

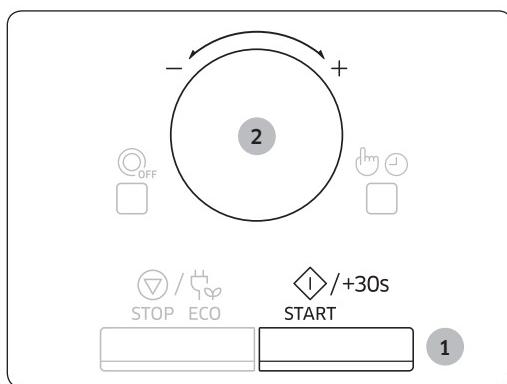
The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

If you select a...	Then the cooking time must be...
Higher power level	Decreased
Lower power level	Increased

## Adjusting the cooking time

You can increase the cooking time by pressing the **START/+30s** button once for each 30 seconds to be added.

- Check how cooking is progressing at any time simply by opening the door
- Increase the remaining cooking time



### Method 1.

To increase the cooking time of your food during cooking, press the **START/+30s** button once for each 30 seconds that you wish to add.

- Example: To add three minutes, press the **START/+30s** button six times.

### Method 2.

Just turning **Dial Knob** to adjust cooking time.

- To increase cooking time, turn to right and to decrease cooking time, turn to left.

## Stopping the cooking

You can stop cooking at any time so that you can:

- Check the food
- Turn the food over or stir it
- Leave it to stand

To stop the cooking...	Then...
Temporarily	<p>Temporarily : Open the door or press the <b>STOP/ECO</b> button once.</p> <p><b>Result:</b> Cooking stops.</p> <p>To resume cooking, close the door again and press the <b>START/+30s</b> button.</p>
Completely	<p>Completely : Press the <b>STOP/ECO</b> button once.</p> <p><b>Result:</b> Cooking stops.</p> <p>If you wish to cancel the cooking settings, press the <b>STOP/ECO</b> button again.</p>

## Setting the energy save mode

The oven has an energy save mode.



- Press the **STOP/ECO** button.  
**Result:** Display off.
- To remove energy save mode, open the door or press the **STOP/ECO** button and then display shows current time. The oven is ready for use.

### NOTE

#### Auto energy saving function

If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled and clock will be displayed after 25 minutes.

Oven Lamp will be turned off after 5 minutes with door open condition.

# Oven use

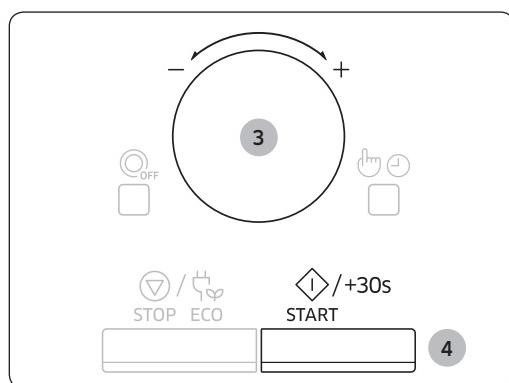
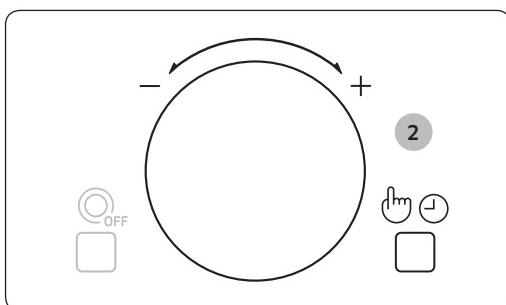
## Using the healthy cooking features

The **Healthy Cooking** features has 11 pre-programmed cooking times. You do not need to set either the cooking times or the power level.

You can adjust the size of the serving by turning the **Dial Knob**.

### **IMPORTANT**

Use only recipients that are microwave-safe.



First, place the food in the centre of the turntable and close the door.

**1.** Press the **Healthy cooking** button.

**2.** Select the Vegetable & Grain or Poultry & Fish by turning the **Dial Knob**. And then press the **Select/Clock** button.

- 1 - Vegetable & Grain  
2 - Poultry & Fish

**3.** Select the type of food that you are cooking by turning the **Dial Knob**. (Refer to the table on the side.)

**4.** Press the **START/+30s** button.

**Result:** The food is cooked according to the pre-programmed setting selected.

- 1) The oven beeps 4 times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.

The following table presents quantities and appropriate instructions about 11 pre-programmed cooking options. This is composed of Vegetable & Grain and Poultry & Fish.

### **IMPORTANT**

Use oven gloves when taking out food.

#### **1. Vegetable & Grain**

Code/Food	Serving Size	Instructions
1-1 Green Beans	250 g	Rinse and clean green beans. Put them evenly into a glass bowl with lid. Add 30 ml (1 tbsp) water when cooking 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
1-2 Spinach	150 g	Rinse and clean spinach. Put into a glass bowl with lid. Do not add water. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
1-3 Corn on the Cob	500 g (2 pcs)	Rinse and clean corn on the cobs and put into an oval glass dish. Cover with microwave cling film and pierce film. Stand for 1-2 minutes.
1-4 Brown Rice (Parboiled)	250 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 5-10 minutes.
1-5 Wholemeal Macaroni	250 g	Use a large glass ovenware dish with lid. Add 1 L hot boiling water, a pinch of salt and stir well. Cook uncovered. Cook covered. Stir before standing time and drain thoroughly afterwards. Stand for 1 minutes.
1-6 Quinoa	250 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 1-3 minutes.
1-7 Bulgur	250 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 2-5 minutes.

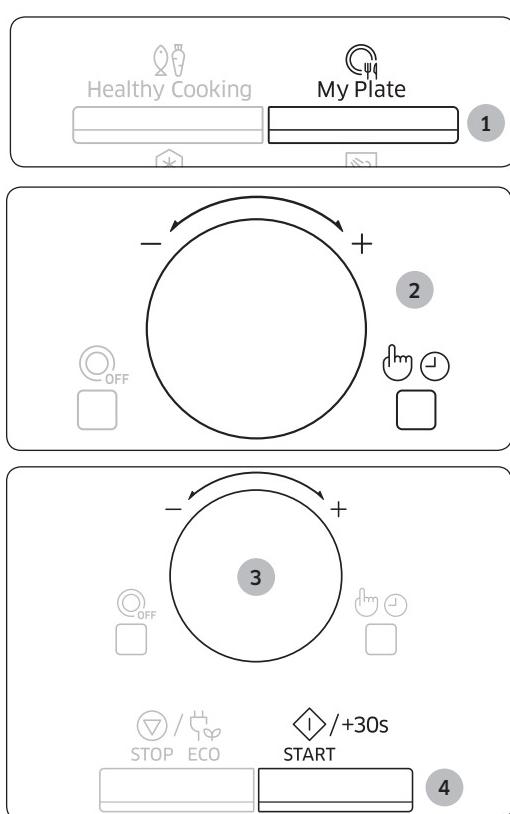
# Oven use

## 2. Poultry & Fish

Code/Food	Serving Size	Instructions
2-1 Turkey Breasts	300 g (2 pcs)	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.
2-2 Fresh Fish Fillets	300 g (2 pcs)	Rinse fish and put on a ceramic plate, add 1 tbsp lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 1-2 minutes.
2-3 Fresh Prawns	250 g	Rinse prawns on a ceramic plate, add 1 tbsp lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 1-2 minutes.
2-4 Fresh Trout	400 g (1-2 fish)	Put 1- 2 fresh whole fish into an ovenproof dish. Add a pinch salt, 1 tbsp lemon juice and herbs. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.

## Using the my plate features

The **My Plate** features has 2 pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the number of servings by turning the **Dial Knob**. First, place the food in the centre of the turntable and close the door.



1. Press the **My Plate** button.
2. Select the type of food that you are cooking by turning the **Dial Knob**. And then press the **Select/Clock** button.
3. Select the size of the serving by turning the **Dial Knob**.
4. Press the **START/+30s** button.  
**Result:** The food is cooked according to the preprogrammed setting selected.
  - 1) The oven beeps 4 times.
  - 2) The end reminder signal will beep 3 times (once every minute).
  - 3) The current time is displayed again.

The following table presents the **My Plate** auto reheat programmes, quantities and appropriate instructions. Those programmes are running with microwave energy only.

Code/Food	Serving Size	Instructions
1 Chilled Ready Meal	300-350 g 400-450 g	Put meal on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). Stand for 2-3 minutes.
2 Chilled Vegetarian Meal	300-350 g 400-450 g	Put meal on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 2 components (e.g. spaghetti with sauce or rice with vegetables). Stand for 2-3 minutes.

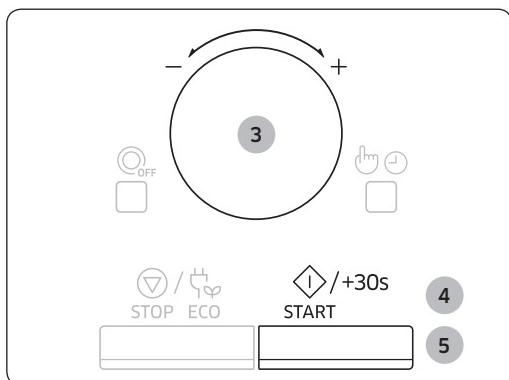
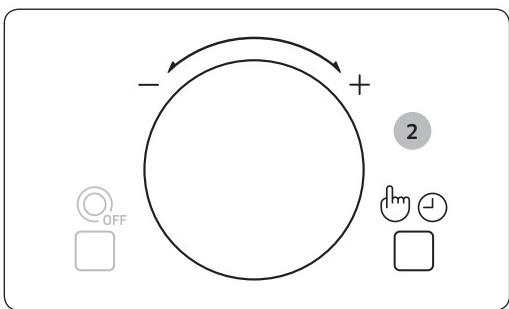
# Oven use

## Using the power defrost features

The **Power Defrost** features enable you to defrost meat, poultry, fish, bread and cake. The defrost time and power level are set automatically. You simply select the programme and the weight.

### NOTE

Use only containers that are microwave-safe.



Open the door. Place the frozen food on a ceramic in the centre of the turntable. Close the door.

1. Press the **Power Defrost** button.
2. Select the type of food that you are cooking by turning the **Dial Knob**. And then press the **Select/Clock** button.
3. Select the size of the serving by turning the **Dial Knob**. (Refer to the table on the side.)
4. Press the **START/+30s** button.

**Result:**

- Defrosting begins.
- The oven beeps through defrosting to remind you to turn the food over.

5. Press the **START/+30s** button again to finish defrosting.

**Result:**

- 1) The oven beeps 4 times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.

The following table presents the various **Power Defrost** programmes, quantities and appropriate instructions.

Remove all kind of package material before defrosting. Place meat, poultry, fish and bread/cake on a flat glass dish or ceramic plate.

Code/Food	Serving Size	Instructions
1 Meat	200-1500 g	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. Stand for 20-60 minutes.
2 Poultry	200-1500 g	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions. Stand for 20-60 minutes.
3 Fish	200-1500 g	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets..Stand for 20-50 minutes.
4 Bread/Cake	125-1000 g	Put bread on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping. Stand for 5-20 minutes.

# Oven use

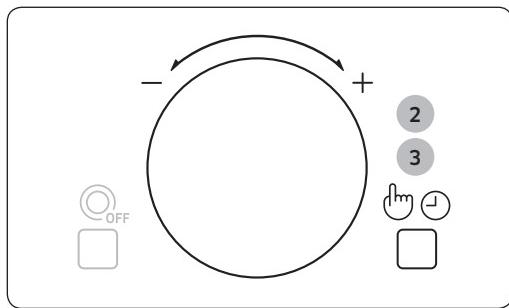
## Using the healthy steam features

The **Healthy Steam** features has 17 pre-programmed cooking times. You do not need to set either the cooking times or the power level. You can adjust the number of servings by turning the **Dial Knob**. You can **Healthy Steam** cook with glass steamer.

First, place the glass steamer with food in the centre of the turntable.



1. Press the **Healthy Steam** button.



2. Select the Healthy or Oriental by turning the **Dial Knob**. And then press the **Select/Clock** button.

- 1 - Healthy  
2 - Oriental

3. Select the type of food that you are cooking by turning the **Dial Knob**. And then press the **Select/Clock** button.

4. Select the size of the serving by turning the **Dial Knob**. (Refer to the table on the side.)

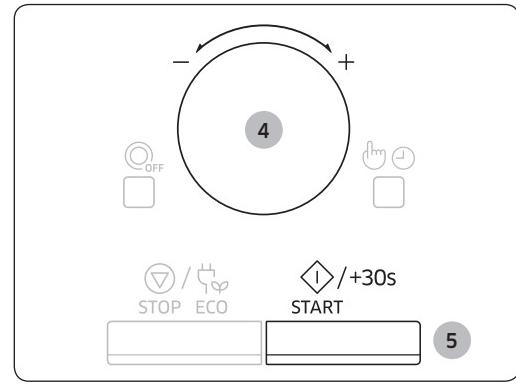
5. Press the **START/+30s** button.

**Result:** The food is cooked according to the preprogrammed setting selected.

- 1) The oven beeps 4 times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.

### **IMPORTANT**

Use only recipients that are microwave-safe.



5

The following table presents quantities and appropriate instructions about 17 preprogrammed cooking options.

### **IMPORTANT**

Use oven gloves when taking out food.

#### **1. Healthy**

Code/Food	Serving Size	Instructions
1-1 Broccoli Florets	250 g 500 g	Rinse and clean fresh broccoli and prepare florets. Add 100 ml water into the glass steamer. Put the broccoli on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-2 Sliced Carrots	250 g 500 g	Rinse and clean fresh carrots. Add 100 ml water into the glass steamer. Put the carrots on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-3 Cauliflower Florets	250 g 500 g	Rinse and clean fresh cauliflowers and prepare florets. Add 100 ml water into the glass steamer. Put the cauliflowers on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-4 Cubed Pumpkin	250 g 500 g	Weigh the fresh pumpkins, washing and cutting into similar sizes or cubes. Add 100 ml water into the glass steamer. Put the pumpkins on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-5 Peeled Potatoes	250 g 500 g	Rinse and peel the potatoes and cut into a similar size. Add 100 ml water into the glass steamer. Put the potatoes on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-6 Frozen Vegetable	250 g 500 g	Add 100 ml water into the glass steamer. Put the frozen vegetable on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-7 Fruit Compote	400 g	Weigh the fresh fruits (e.g. apples, pears, plums, apricots, mangoes or pineapple) after peeling, washing and cutting into similar sizes or cubes. Add 100 ml water into the glass steamer. Put fruits on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-8 White Rice	250 g	Put the white rice into the glass steamer. Add 500 ml cold water. Cover with lid. After cooking, stand for 5 minutes.

(continued)

Oven use

# Oven use

Code/Food	Serving Size	Instructions
1-9 Steamed Beef	250 g 500 g	Weigh the minced beef and make a ball shape (each Ø25 mm). Add 100 ml water into the glass steamer. Put the beef on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-10 Salmon Fillets	300 g 600 g	Rinse fish and add 1 tbsp lemon juice. Add 100 ml water into the glass steamer. Put the salmon fillets on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
1-11 Chicken Breasts	300 g 600 g	Rinse pieces and snick on surface of skin. Add 100 ml water into the glass steamer. Put the chicken breasts on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.

## 2. Oriental

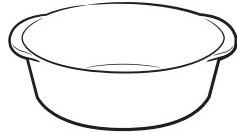
Code/Food	Serving Size	Instructions
2-1 Sliced Chicken Porridge	650 g	Cut the 150 g chicken thigh into slices, mix with corn starch in a bowl. Add 400 ml water and chicken stock into glass steamer. Put chicken mixture and 100 g swollen rice into glass steamer. Cover with lid. After cooking, stir and stand for 2-3 minutes.
2-2 Steamed White Fish	250 g 500 g	Rinse the cod under cold water. Sprinkle with 1 teaspoon salt and a few grind of pepper. Drizzle with 1 tbsp soy sauce and refrigerate for 30 minutes. Add 100 ml water into the glass steamer. Arrange 4 fillets in a single layer on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
2-3 Steamed Dumpling	300 g	Add 100 ml water into the glass steamer. Put the frozen dumpling on the insert tray and place in the glass steamer. Cover with lid. After cooking, stand for 2-3 minutes.
2-4 Green, Leafy Vegetable	125 g 250 g	Add 100 ml water into the glass steamer. Rinse the green, leafy vegetable. Put them on the inset tray and place in the glass streamer. Cover with lid. After cooking, stand for 2-3 minutes.
2-5 Steamed Eggs	350 g	Put 3 eggs, 250 ml water, chicken stock, a pinch of salt, and 10 ml oil in the glass steamer. Stir slowly with spoon. Cover with lid. After cooking, stand for 2-3 minutes.
2-6 Steamed Prawns	300 g	Add 100 ml water into the glass steamer. Rinse the Fresh prawns. Put them on the inset tray and place in the glass streamer. Cover with lid. After cooking, stand for 2-3 minutes.

## Glass steamer cooking guide

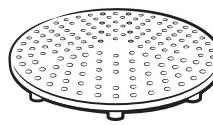
The Glass Steamer is based on the principle of steam cooking, and is designed for fast, healthy cooking in your Samsung Microwave oven.

This accessory is ideal for cooking rice, pasta, vegetables, etc. in record time, while preserving their nutritional values.

The Microwave Glass steamer set is made up of 3 items:



Bowl



Silcon plate



Lid

All parts withstand temperatures from -20 °C to 200 °C.

Suitable for freezer storage. Can also be used separately or together.

### Conditions of use:

#### **IMPORTANT**

Do not use:

- clean with wet towel or place on a wet surface when the glass is hot.
- place on a direct flame.

#### **IMPORTANT**

Wash all parts well in soapy water before first use.

#### **IMPORTANT**

To find out auto cooking, please refer to the "Using the healthy steam features" page.

#### **IMPORTANT**

Take caution when removing the Glass Steamer because the handle becomes very hot. Make sure to use oven gloves.

#### **IMPORTANT**

By the time cooking is complete, the Glass Steamer is filled with steam, causing a risk of burns. Do not put your face close to the container, and make sure to use oven gloves when taking off the lid.

### Maintenance:

#### **IMPORTANT**

Your steamer can be washed in a dishwasher.

#### **IMPORTANT**

When washing by hand, use hot water and washing-up liquid. Do not use abrasive pads.

#### **IMPORTANT**

Some foods (such as tomato) may discolour the plastic. This is normal and not a manufacturing fault.

# Oven use

## Using the plate warming features

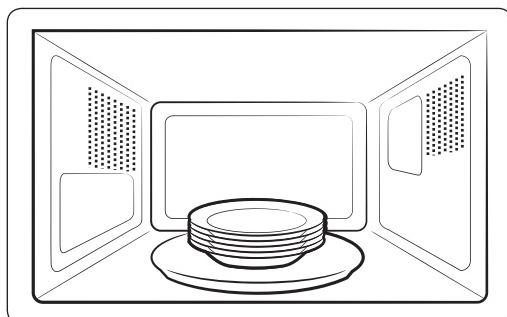
You can serve perfectly warmed dishes with the plate warming feature. Use this function to warm plates a hot or comfortable temperature. You can select warming temperature either hot or mild by turning the **Dial Knob**.

(Refer to the previous page for instructions.)

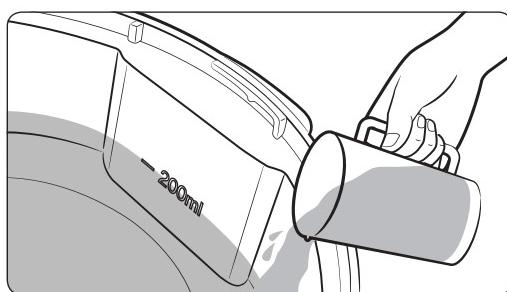
1. Hot
2. Mild

### Recommend Menu

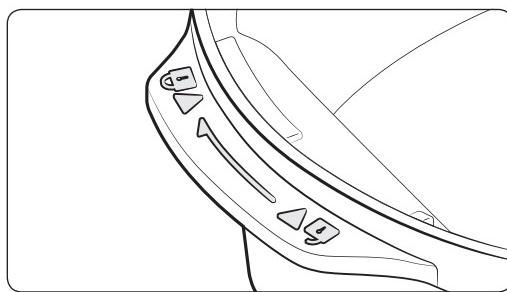
Hot	Lasagne, Soup, Gratin, Casserole, Pizza, Steak (Well done), Bacon, Fish dishes, Dry cakes
Mild	Pie, Bread, Egg Dishes, Steak (Rare or Midium rare)



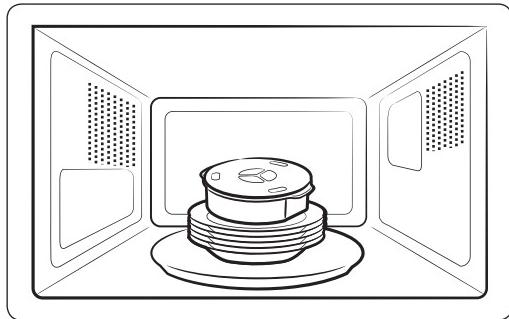
1. Place the plates in the centre of the turntable.  
(Maximum Plates : 5 pcs)



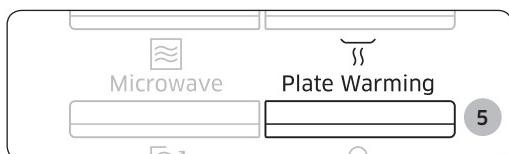
2. Fill with water following guide line (water level) inside the plate warming bowl.  
(The line is about 200 ml.)



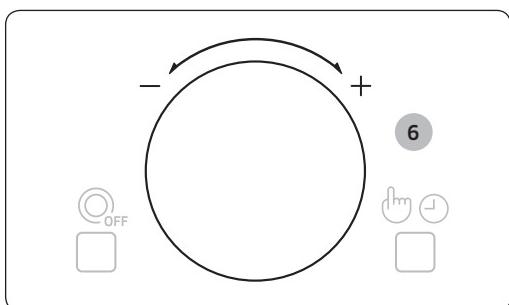
3. Cover the plate warming bowl with lid.  
And then screw it toward "Lock".



**4.** Put the plate warming bowl on the plates.

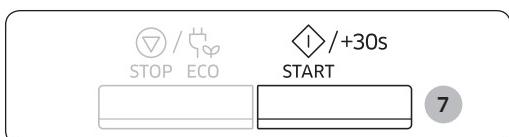


**5.** Press the **Plate Warming** button.



**6.** Select the Hot & Mild by turning the **Dial Knob**.

- 1 - Hot
- 2 - Mild



**7.** Press the **START/+30s** button.

**Result:** The food is cooked according to the preprogrammed setting selected.

- 1) The oven beeps 4 times.
- 2) The end reminder signal will beep 3 times (once every minute).
- 3) The current time is displayed again.

# Oven use

## ☞ IMPORTANT

Use normal water only, and no distilled water.

## ☞ IMPORTANT

Do not use plate warming bowl for cooking. Plate Warming Bowl only can be used during "Plate Warming" mode.

## ☞ IMPORTANT

Use only Plates that are microwave-safe.

## ☞ IMPORTANT

Do not use this function without water.

## ☞ IMPORTANT

Use oven gloves when taking out plates & plate warming bowl.

## ☞ IMPORTANT

**DO NOT** operate the **Microwave**, **Grill** and **Combi** mode with plate warm only use for Plate warming function in Warming mode.

Operation Mode	Plate Warming	MW
Plate warming bowl	0	X

## Using the deodorisation features

Use this features after cooking odorous food or when there is a lot of smoke in the oven interior.

First clean the oven interior.



Press the **Deodorisation** button after you have finished cleaning. As soon as you press the Deodorisation button, the operation will start automatically. When it has finished, the oven beeps four times.

## ☞ NOTE

The deodorisation time has been specified as 5 minutes. It increases by 30 seconds whenever the **START/+30s** button is pressed.

## ☞ NOTE

The maximum deodorisation time is 15 minutes.

## Using the child lock features

Your microwave oven is fitted with a special child lock programme, which enables the oven to be "locked" so that children or anyone unfamiliar with it cannot operate it accidentally.



1. Press the **Child Lock** button at the same time.

**Result:**

- The oven is locked (no functions can be selected).
- The display shows "L".



2. To unlock the oven, press the **Child Lock** button at the same time.

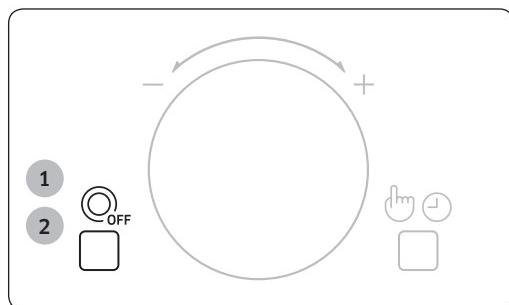
**Result:** The oven can be used normally.

## Using the turntable on/off features

The **Turntable On/Off** button enables you to use large dishes which fill the whole oven by stopping the turntable from rotating (only manual cooking mode).

### **IMPORTANT**

The results will be less satisfactory in this case as the cooking is less even. We recommend that you turn the dish by hand halfway through the cooking process.



### **WARNING**

Never operate the turntable without food in the oven.

**Reason:** This may cause fire or damage to the unit.

1. Press the **Turntable On/Off** button.

**Result:** The turntable will not rotate.

2. To switch the turntable rotating back on, press the **Turntable On/Off** button again.

**Result:** The turntable will rotate.

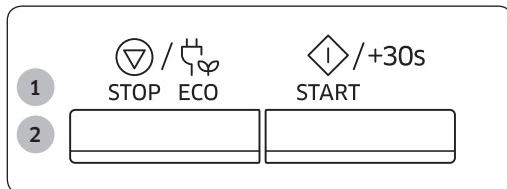
### **NOTE**

This **Turntable On/Off** button is available only during cooking.

# Oven use

## Switching the beeper off

You can switch the beeper off whenever you want.



1. Press the **START/+30s** and **STOP/ECO** button at the same time.

**Result:** The oven does not beep to indicate the end of a function.

2. To switch the beeper back on, press the **START/+30s** and **STOP/ECO** button again at the same time.

**Result:** The oven operates normally.

# Cookware guide

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.

Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.

The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-safe	Comments
Aluminum foil	✓✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crust plate	✓	Do not preheat for more than 8 minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging <ul style="list-style-type: none"><li>• Polystyrene cups containers</li><li>• Paper bags or newspaper</li><li>• Recycled paper or metal trims</li></ul>	✓ ✗ ✗	<p>Can be used to warm food. Overheating may cause the polystyrene to melt.</p> <p>May catch fire.</p> <p>May cause arcing.</p>
Glassware <ul style="list-style-type: none"><li>• Oven-to-tableware</li><li>• Fine glassware</li><li>• Glass jars</li></ul>	✓ ✓ ✓	<p>Can be used, unless decorated with a metal trim.</p> <p>Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.</p> <p>Must remove the lid. Suitable for warming only.</p>
Metal <ul style="list-style-type: none"><li>• Dishes</li><li>• Freezer bag twist ties</li></ul>	✗ ✗	May cause arcing or fire.

(continued)

# Cookware guide

Cookware	Microwave-safe	Comments
Paper <ul style="list-style-type: none"><li>• Plates, cups, napkins and kitchen paper</li><li>• Recycled paper</li></ul>	✓	For short cooking times and warming. Also to absorb excess moisture. May cause arcing.
Plastic <ul style="list-style-type: none"><li>• Containers</li><li>• Cling film</li><li>• Freezer bags</li></ul>	✓ ✓ ✗	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic. Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape. Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ : Recommended

✓✗ : Use caution

✗ : Unsafe

# Troubleshooting

## Troubleshooting

If you have any of the problems listed below try the solutions given.

Problem	Cause	Action
<b>General</b>		
The buttons cannot be pressed properly.	Foreign matter may be caught between the buttons.	Remove the foreign matter and try again.
	For touch models: Moisture is on the exterior.	Wipe the moisture from the exterior.
	Child lock is activated.	Deactivate Child lock.
The time is not displayed.	Power is not supplied.	Make sure power is supplied.
	The Eco (power-saving) function is set.	Turn off the Eco function.
The oven does not work.	Power is not supplied.	Make sure power is supplied.
	The door is open.	Close the door and try again.
	The door open safety mechanisms are covered in foreign matter.	Remove the foreign matter and try again.
The oven stops while in operation.	The user has opened the door to turn food over.	After turning over the food, press the <b>Start</b> button again to start operation.
The power turns off during operation.	The oven has been cooking for an extended period of time.	After cooking for an extended period of time, let the oven cool.
	The cooling fan is not working.	Listen for the sound of the cooling fan.
	Trying to operate the oven without food inside.	Put food in the oven.
	There is not sufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
	Several power plugs are being used in the same socket.	Designate only one socket to be used for the oven.
There is no power to the oven.	Power is not supplied.	Make sure power is supplied.

# Troubleshooting

Problem	Cause	Action
There is a popping sound during operation, and the oven doesn't work.	Cooking sealed food or using a container with a lid may causes popping sounds.	Do not use sealed containers as they may burst during cooking due to expansion of the contents.
The oven exterior is too hot during operation.	There is not sufficient ventilation space for the oven. There are intake/exhaust outlets on the front and rear of the oven for ventilation.	Keep the gaps specified in the product installation guide.
	Objects are on top of the oven.	Remove all objects on the top of the oven.
The door cannot be opened properly.	Food residue is stuck between the door and oven interior.	Clean the oven and then open the door.
The oven does not heat.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
Heating is weak or slow.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
The warm function does not work.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.

Problem	Cause	Action
The thaw function does not work.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
The interior light is dim or does not turn on.	The door has been left open for a long time.	The interior light may automatically turn off when the Eco function operates. Close and reopen the door or press the <b>Cancel</b> button.
	The interior light is covered by foreign matter.	Clean the inside of the oven and check again.
A beeping sound occurs during cooking.	If the Auto Cook function is being used, this beeping sound means it's time to turn over the food during thawing.	After turning over the food, press the <b>Start</b> button again to restart operation.
The oven is not level.	The oven is installed on an uneven surface.	Make sure the oven is installed on flat, stable surface.
There are sparks during cooking.	Metal containers are used during the oven/thawing functions.	Do not use metal containers.
When power is connected, the oven immediately starts to work.	The door is not properly closed.	Close the door and check again.
There is electricity coming from the oven.	The power or power socket is not properly grounded.	Make sure the power and power socket are properly grounded.
There is water dripping.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
There is steam through a crack in the door.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
There is water left in the oven.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.

# Troubleshooting

Problem	Cause	Action
The brightness inside the oven varies.	Brightness changes depending on power output changes according to function.	Power output changes during cooking are not malfunctions. This is not an oven malfunction.
Cooking is finished, but the cooling fan is still running.	To ventilate the oven, the cooling fan continues to run for about 3 minutes after cooking is complete.	This is not an oven malfunction.
Pressing the <b>+30sec</b> button operates the oven.	This happens when the oven was not operating.	The microwave oven is designed to operate by pressing the <b>+30sec</b> button when it was not operating.
<b>Turntable</b>		
While turning, the turntable comes out of place or stops turning.	There is no roller ring, or the roller ring is not properly in place.	Install the roller ring and then try again.
The turn table drags while turning.	The roller ring is not properly in place, there is too much food, or the container is too large and touches the inside of the microwave.	Adjust the amount of food and do not use containers that are too large.
The turn table rattles while turning and is noisy.	Food residue is stuck to the bottom of the oven.	Remove any food residue stuck to the bottom of the oven.
<b>Steam</b>		
I can hear water boiling during Vapour cooking	Water is heated using the steam heater.	This is not an oven malfunction.
There is an unusual sound when I stop Vapour cooking.	Water is being removed from inside the steam heater after Vapour cooking has finished.	This is not an oven malfunction.
Steam does not come out.	The water supply tank is not installed.	Make sure the water supply tank is correctly installed.
	There is no water in the water supply tank.	Fill the tank with water and try again.

## Information code

Information code	Cause	Action
C-d0	Control buttons are pressed over 10 seconds	Clean the keys and check if there is water on the surface around key. If it occurs again, turn off the microwave oven over 30 seconds and try setting again. If it appears again, call your local SAMSUNG Customer Care Centre.

### NOTE

If the suggested solution does not solve the problem, contact your local SAMSUNG Customer Care Centre.

# Technical specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Model	MS28J5255**
Power source	230 V ~ 50 Hz AC
Power consumption Microwave	1500 W
Output power	100 W / 1000 W - 7 levels (IEC-705)
Operating frequency	2450 MHz
Dimensions (W x H x D) Outside	517 x 297 x 428 mm
Oven cavity	357 x 255 x 357 mm
Volume	28 liter
Weight Net	14.5 kg approx.



# Memo

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